



MASTER
CONICAL ENGINEERING

PROFESSIONAL ESPRESSO

K3

K8 SILENZIO

K3 ELITE

K10 CONIC

K6

K10 CONIC PB

K6 SILENZIO

K10 MASTER CONIC

K6 PB

K10 MASTER CONIC PB

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NOTE: The manufacturer will not be held responsible for any damages resulting from improper use of the equipment, or for not following the safety measures as outlined below.

Safety measures incorporated into our grinders:

- **Special screw to maintain the hopper fixed in place.**
- **Access restrictor in the grind group.**

Owners: Please pay careful attention with the following instructions:

- The grinder should be used exclusively for the function for which it was designed: grinding whole bean coffee.
- Do not use this grinder to grind other types of food products such as dry fruit, sugar or spices.
- Children should be supervised to ensure that they do not play with the appliance.
- The grinder should not be used by individuals with physical, or mental limitations that could result in risk of injury or misuse.
- Any other use of the machine will be considered improper and dangerous.
- Do not put liquids in contact with internal or external parts of this grinder while ON or OFF, with the exception of parts expressly outlined in the "CLEANING" section of this manual. If liquids do come in contact with the grinder, immediately disconnect electrical connection and carefully clean the affected areas. If it is necessary to access the interior parts of the grinder, contact your local service professional.
- In case of any damage to parts or components, we recommend contacting your local service professional to help with repair or replacement of such parts, thereby guaranteeing the maintenance of the security standards of the grinder.
- Only an authorized distributor should replace the main power cable of the grinder.

SOUND DECIBEL LEVEL

The level of sound emitted in different models is:

Sound decibel level	With coffee
K3, K3 ELITE	75,3 dB
K6, K6 PB	73,2 dB
K6 SILENZIO	68,7 dB
K8 SILENZIO	70,2 dB
K10 CONIC, K10 CONIC PB	68,4 dB
K10 MASTER CONIC, K10 MASTER CONIC PB	67,8 dB

2. DESCRIPTION

Your new grinder has been designed using the most sophisticated technologies in existence. The result is a product of high quality that offers the assurance of the best results possible. Our products are manufactured by hand, one by one, following the strictest quality requirements. In the manufacturing process, we use only the highest quality materials (aluminum, stainless steel, etc.) especially designated for being in contact with food stuff.

For the optimum functionality of the grinder models described in this user manual, the maximum work cycles are as follows:

Model	Working cycle	
	ON	OFF
K3, K3 ELITE	2 minutes	10 minutes
K6, K6 SILENZIO, K6 PB	5 minutes	10 minutes
K8 SILENZIO, K10 CONIC, K10 CONIC PB	2 minutes	10 minutes
K10 MASTER CONIC, K10 MASTER CONIC PB	2 minutes	10 minutes

3. INSTRUCTIONS

3.1. This manual is designed to provide the necessary information to correctly install, use and maintain the grinder, as well as to highlight precautions for users to keep in mind. To ensure the best operation of the coffee grinder, please follow the instructions as outlined in this manual. This manual should be saved for the life of the grinder, and should always be at the disposal of the operator.

3.2. This manual contains special terminology such as:

- Words in **BOLD** indicate important points or terminology.
- Numbers in parenthesis after a word, indicate the location of this item in a parts diagram.

Example: (1) - 1 Hopper lid

- Icons:

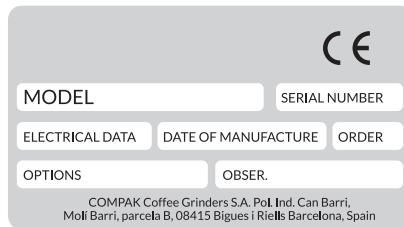


4. IDENTIFICATION

In the grinder information plaque is the following manufacturing/product information.



NOTE: The manufacturer reserves the right to change components/configurations of any model, according to the different geographic market demands.



5. TECHNICAL CARACTERISITICS

5.1. Usage

The coffee grinders are intended for use on commercial premises and facilities where ground coffee is required, or in small stores that sell coffee. The grinder must only be used to grind coffee beans. Any use other than this will be considered improper and dangerous.



NOTE: The manufacturer will not be held responsible for any damages resulting from improper use of the equipment, or for not following the safety measures as outlined below.

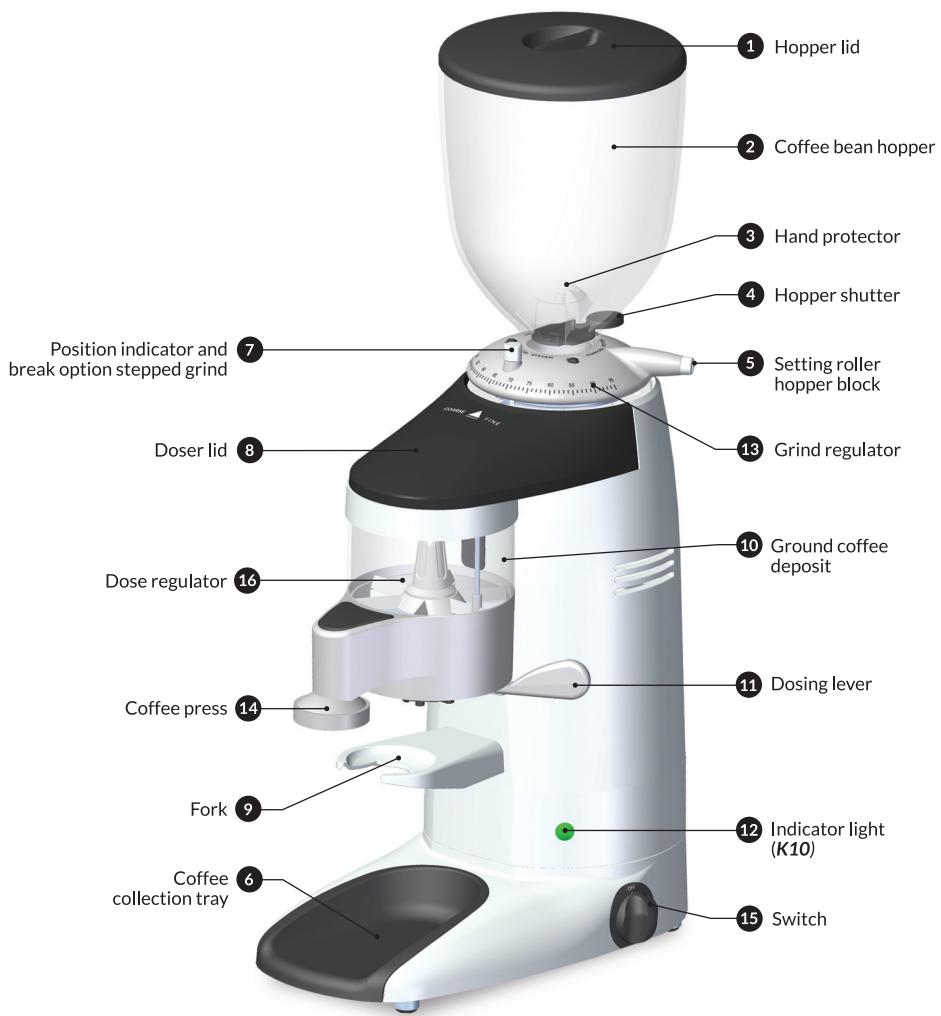
5.2. Technical data

Model		100 V 50 Hz	100 V 60 Hz	110 V 60 Hz	220 V 60 Hz	230 V 50 Hz	240 V 50 Hz	400 V ψ 50Hz	208 V 60 Hz	
K3, K3 ELITE	Electric power	200	200	230	210	210	225			(W)
	Spin speed	1,320	1,620	1,650	1,640	1,340	1,345			rpm
K6, K6 SILENZIO, K6 PB	Electric power	230	230	250	265	240	240			(W)
	Spin speed	1,320	1,600	1,650	1,700	1,395	1,400			rpm
K8 SILENZIO	Electric power	380	400	440	420	400	440			(W)
	Spin speed	1,300	1,450	1,140	1,600	1,325	1,330			rpm
K10 CONIC, K10 CONIC PB	Electric power	890	960	825	825	800	850	780	840	(W)
	Spin speed	1,340	1,550	1,600	1,500	1,300	1,325	1,400	1,600	rpm
K10 MASTER CONIC, K10 MASTER CONIC PB	Electric power	850	1,000	935	930	950	975	780	840	(W)
	Spin speed	326	378	325	388	340	345	350	390	rpm

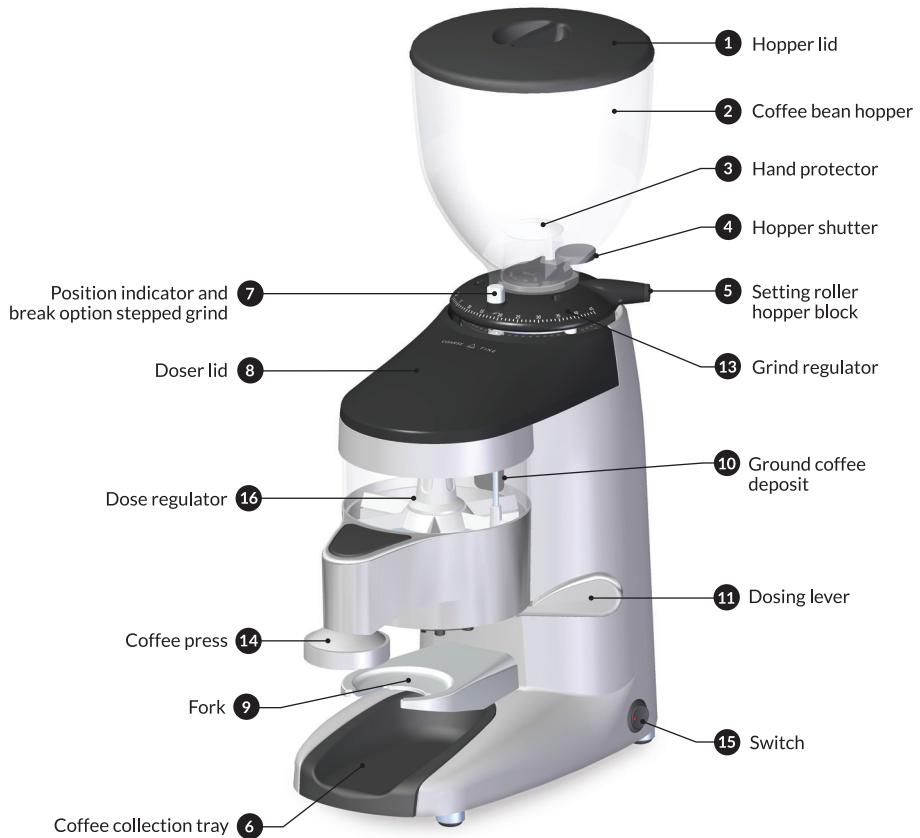
Model											
	K3, K3 ELITE		K6, K6 SILENZIO, K6 PB		K8 SILENZIO		K10 CONIC, K10 CONIC PB		K10 MASTER CONIC, K10 MASTER CONIC PB		
Ø Burrs	2.3 58		2.5 64		3.3 83		2.65 Conic 68		2.65 Conic 68		in mm
Production* 50Hz	8.2 3,7		13 6		33 15		33 15		37 17		lb/h Kg/h
Production* 60Hz	9.5 4,3		15 7		38.5 17,5		38.5 17,5		44 20		lb/h Kg/h
Hopper capacity	1.76 38.5		3.74 1700		3.74 1700		3.74 1700		3.74 1700		lb gr
Mini-hopper capacity (optional)	0.6 275		0.6 275		0.6 275		0.6 275		0.6 275		lb gr
Doser capacity	0.66 300		0.66 300		0.66 300		0.66 300		0.66 300		lb gr
Doser lever position	right left		right left		right left		right left		right left		
Net weight	15.07 6,85		25.47 11,58		28.6 13		37.24 16,93		37.24 16,93		lb Kg
Height Width Depth	19.5 6.7 14.37	495 170 365	25 8.46 15.74	635 215 400	25 8.46 15.74	635 215 400	25 8.46 15.74	635 215 400	26.77 8.46 15.74	680 215 400	
	in	mm	in	mm	in	mm	in	mm	in	mm	
Mini-hopper Height Width Depth	16.5 6.7 14.37	420 170 365	22 8.46 15.74	560 215 400	22 8.46 15.74	560 215 400	22 8.46 15.74	560 215 400	23.82 8.46 15.74	605 215 400	
	in	mm	in	mm	in	mm	in	mm	in	mm	

* Production is based on a medium-roasted coffee and an Espresso grind.

6. EXTERNAL COMPONENTS



K10 MASTER CONIC



K3 ELITE

7. INSTALLATION

7.1. General Warnings

 The person installing the grinder should carefully read this instruction manual before installation. The installation of this machine should be completed by qualified and authorized personnel, and all norms of safety and sanitation should be followed.

7.2. Important Warnings

 The operator of the grinder should be a responsible adult, and a never a minor or person incapable of safely using such equipment. **When using the grinder, the following precautions should be followed:**

- No bare feet.
- No wet hands or feet.
- Do not submerge in water.
- Do not expose the grinder to sun or other atmospheric conditions.
- Do not place any type of object in the coffee entrance or exit while the grinder is running. (It should be kept in mind that the cutting burrs continue turning for a couple revolutions after the grinder is powered off).
- To disconnect the grinder, use the main power switch and never the power cable, to avoid a possible short circuit.

7.3. Where to use

i The grinder should be installed on a flat, stable surface. The minimum dimensions of the work space should be as follows:

Model	Height		Width		Depth	
K3, K3 ELITE	20.27	515	7.28	185	15.15	385
K3, K3 ELITE Mini-hopper (<i>optional</i>)	17.32	440	7.28	185	15.15	385
K6, K6 SILENZIO, K6 PB	25.78	655	9.25	235	16.53	420
K8 SILENZIO	25	655	9.25	235	16.53	420
K10 CONIC, K10 CONIC PB	25	655	9.25	235	16.53	420
K10 MASTER CONIC, K10 MASTER CONIC PB	27.55	700	9.25	235	16.53	420
	in	mm	in	mm	in	mm

7.4. Grinder Installation

Before grinder installation, the following should be considered:

- The grinder information plaque data coincides with the electrical system on site.
- The electrical outlet coincides with the grinder plug.
- The electric power at the location of installation should meet the minimum required to properly run the grinder.
- The installation site should have the proper electrical overload protections.
- The grinder should be properly grounded as specified by local code.



NOTE: The grinder should be used in environments with minimum temperature of 77-86F and should not be installed in places (such as industrial kitchens) where cleaning is done with direct water spray cleaning.

8. REGULATION

8.1. Grinder set up

Place the hopper (2) on the grind regulator (13) and make sure the bean trap (4) is in the closed position. Lock the hopper (2) in place using a flat head screw driver to gently tighten the hopper security screw making it match to the hole at the bean hopper collar (5) (Fig. 1).

Remove the hopper lid (1), fill the hopper with coffee (2), and replace the lid on the hopper (1) (Fig. 2).

Plug in the grinder, and place the main power switch (15) **ON-OFF** to position **ON** and open the bean trap (4) to allow coffee to pass into the grind chamber.



Fig. 1



Fig. 2



Fig. 3

8.2. Grind adjustment system

8.2.1. Micrometrical system / Parallel micrometrical system

Rotate the grind regulator (13) until reaching the grind level desired. Rotating the grind regulator counterclockwise will result in a courser grind; turning the regulator clockwise will result in a finer grinder* (Fig. 3).

Once you reach the desired grinding point, you can fix the grinding regulation (13) using the regulation break (7) (Fig. 4). Except **K3** and **K3 ELITE** models.

***NOTE:** Changing grind settings must be done when the grinder is on and burrs are in motion. Not doing this supposes that the burrs will gunk up and cleaning will be required.



Fig. 4

8.2.2. Stepped grind adjustment

In the stepped adjustment versions, the positions on the grind regulator are limited by "steps" that are defined by the hole and pin points (Fig. 5).

The instructions detailed in section 8.2.1. on adjusting the regulator should be followed, while at the same time, pulling the brake post (7) (Fig. 5) up to release the locking action of the post.



Fig. 5



NOTE: If the output is very slow, it could mean that the coffee is being ground too fine. If the output is very fast, it could mean that the coffee is being ground too coarse. A perfect espresso grind is found when the grind point gives an infusion of 25 ml of coffee in 25 seconds using 7 grams of ground coffee.

8.3. Regulating the coffee serving

The dispensers are factory adjusted to serve an amount of approximately 7 gr of ground coffee, but this quantity can be regulated between 6 and 10 gr, as follows:

1. Remove the ground coffee dispenser lid (8) and turn the dispensing regulation screw (9) clockwise to obtain a smaller amount of coffee, and counterclockwise to obtain a larger amount (*Fig. 6*).
2. Once the quantity of each serving has been regulated, replace the ground coffee dispenser lid (8).

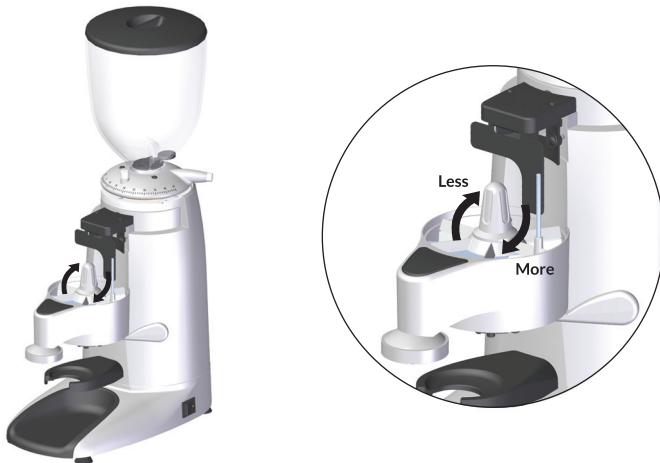


Fig. 6

9. OPERATION

9.1. Main switch

The main switch (15) has 2 positions of use, **ON-OFF**

ON: Working

OFF: Not working

9.2. Use

To turn the machine on and off use the **ON-OFF** switch (15). The machine will start to grind the coffee. If the automatic stop option is incorporated, the grinder will stop grinding when the dispenser reaches the maximum level, and will restart after 8 portions of coffee have been served, grinding again to the maximum level.

If the machine does not incorporate the automatic stop option, we recommend that you fill the doser 75% of its capacity in order to guarantee consistent dosing.

To serve the coffee servings, place the portafilter on the fork (9) as far in as possible so that it is positioned under the ground coffee discharge tube. Pull the dispensing lever (11) to obtain one coffee serving (one serving is equal to one cup of coffee), and release it so it returns to its normal position (Fig. 7).

9.3. Static press

Take the portafilter and place it under the coffee tamper (14), pressing upwards to pack the coffee (Fig. 7).



Fig. 7

9.4. Telescopic press

When using the telescopic coffee press option, place the portafilter on the fork (9) and push the coffee tamper downwards (Fig. 8).



Fig. 8

10.1. General cleaning

To ensure that the grinder functions properly, and produces the highest quality grind possible, the parts that come into contact with coffee should be cleaned periodically.

General Cleaning guidelines as follows:

- Always turn the main power switch to the **OFF** position (15).
- Unplug the machine from the power source.
- Do not submerge the grinder in water or use power washing devices.
- The appliance is not to be cleaned with a water jet.

10.2. Bean hopper cleaning

It is recommended that the grind chamber be cleaned monthly with a cleaner as recommended by Compak. This process will eliminate smelly residues from the coffee remains, which can negatively affect the quality of the brewed coffee.

The steps to follow are:

- In order to properly clean the bean hopper, first empty out all remaining beans and fragments.
- Close the bean trap on the hopper (2) and grind out the remaining coffee in the grind chamber.
- Remove any remaining coffee beans from the bean hopper (2).
- Pour the recommended grinder cleaning product into the bean hopper (2) and open the bean trap (4), allowing the cleaning product to pass into the grind chamber.
- Grind the cleaning product at a medium course grind setting until the recommended amount is passed through the system and nothing remains in the grind chamber.
- Clean the hopper (2) and refill with coffee beans.
- Discard the first 2-3 doses of coffee to assure that the residual cleaning product is removed from the grind chamber and set the grind regulator to the desired setting (13).

Following these steps will ensure that the grinder is clean and ready for use.

We do not recommend the taking apart of the grind assembly unless changing burrs, or removing a blockage/obstruction in the grind chamber. Removal of the grind assembly should be performed by a qualified service technician.

10.3. Cleaning de ground coffee deposit

To clean the ground coffee holder, first empty all the coffee inside it. Remove the ground coffee dispenser lid (8) and clean the inside, using a small brush.

10.4. Cleaning the outside of the grinder

To clean the exterior of the grinder, first wipe with a dry soft cloth, and then gently wipe with a damp soapy cloth.

11. MAINTENANCE

11.1. General warning

Before performing any type of maintenance you should:

- Always turn **OFF** the main power switch to the **OFF** position (15).
- If the grinder is jammed, unplug it from the power source and contact an authorized service technician.



Not following these warnings can compromise the safety of the grinder as well as the user.

11.2. General maintenance of the grind chamber

To guarantee the efficiency and correct operation of the grinder, it is essential to follow manufacturer instructions and ensure that all maintenance work is carried out by qualified staff.

Dull burrs will result in; a lower quality grind, greater heat generation in the coffee and grinder, increased electrical consumption, and finally it puts additional stress on the grinder motor.

i NOTE: Based on extensive experience and a medium-hard coffee blend, we recommend replacing the burrs after grinding 350 Kg/770 lb of coffee.

	Steel	Red Speed Lucidate
K3, K3 ELITE	300 Kg	
K6, K6 PB	400 Kg	
K6 SILENZIO	400 Kg	
K8 SILENZIO	800 Kg	3500 Kg
K10 CONIC, K10 CONIC PB	1200 Kg	7500 Kg
K10 MASTER CONIC, K10 MASTER CONIC PB	1200 Kg	7500 Kg

11.3. Grinding group maintenance



Not following the recommended burr life guidelines can compromise the safety of the grinder.

These operations should be done by a qualified service technician.

To perform grind chamber maintenance please observe the following steps:

Turn off the grinder by making sure the main power switch (15) is on the **OFF** position. Disconnect the plug from the power source. Loosen the hopper security screw (5) using a flat head screw driver as seen in *Fig.1.* and remove the hopper (2) from the grind regulator (13). Loosen the screws on the grind regulator (13) using an Allen key A3 series for the **K3** models following *Fig.9.* or a Torx T20 screw driver for the rest of the models as seen in *Fig. 10.*



Fig. 9



Fig. 10

For the models with micrometric **Parallel** system, before removing the grinding adjustment collar (13) rotate the grind point lock screw (7) counterclockwise to release it from a locked position (Fig. 11).

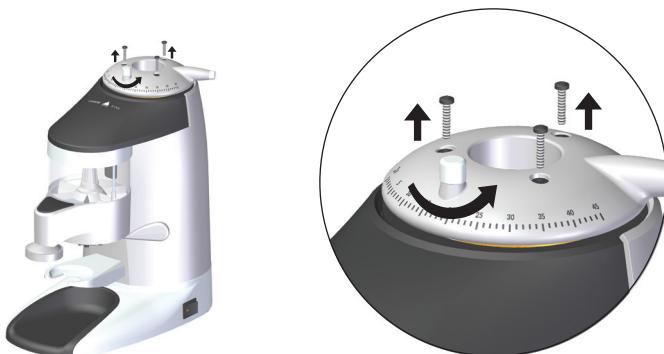


Fig. 11

Rotate the grind regulator clockwise until it is completely unscrewed (Fig. 11) until the upper and lower burrs touch and can not be turned further. Clean the grind chamber and threads of the housing using a soft cloth and vacuum cleaner until all of the oils and residue has been removed.



Fig. 12

Make sure to put new food grade lubricant on the clean threading of the housing and upper assembly. Insert the upper burr assembly into the grind chamber, and turn counter clockwise.

For positioning and mounting the grinding adjustment (13) distinguish between models with flat burrs, **K3**, **K6** and **K8**, and the conical burr models **K10**.

11.3.1. Models with flat burrs (K3, K6 and K8)

Position the regulator collar (13) leaving about 45° between the grind point lock screw (7) and regulator limit stop (Fig. 13). In that position, tighten the regulator (13) on the upper burr carrier and with an Allen key A3 series for the K3 (Fig. 9), or a T20 Torx screwdriver for the other models, as Fig. 10.

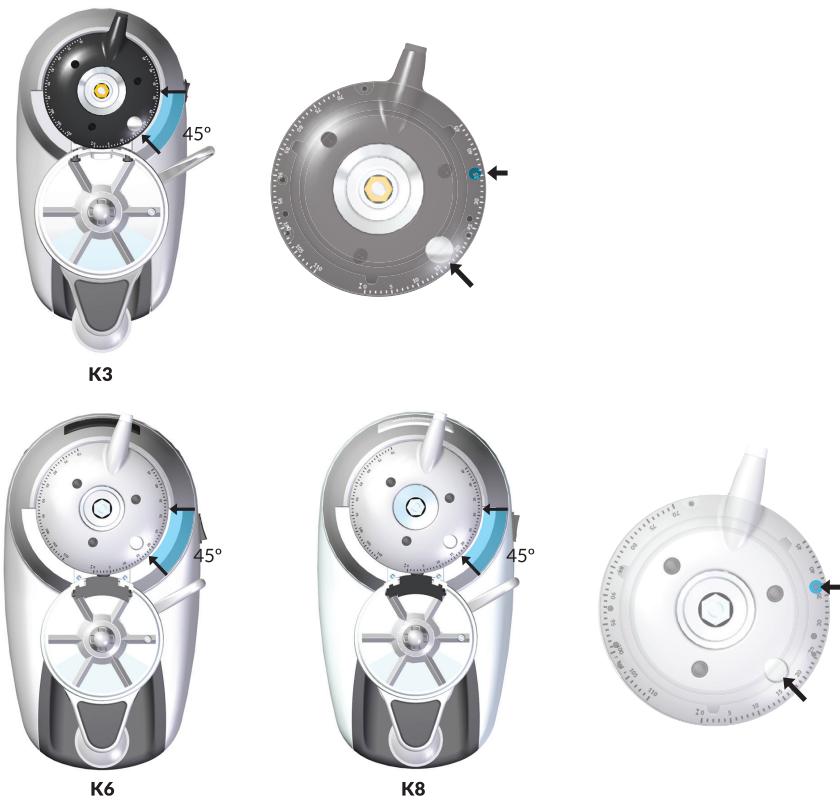


Fig. 13

For the models with the micrometric **Parallel** system, first make sure that the grind point lock screw (7) is lined up with the locking foot. This will ensure that the lock screw and locking foot move in conjunction with one another, and that the locking mechanism works properly (Fig. 11).

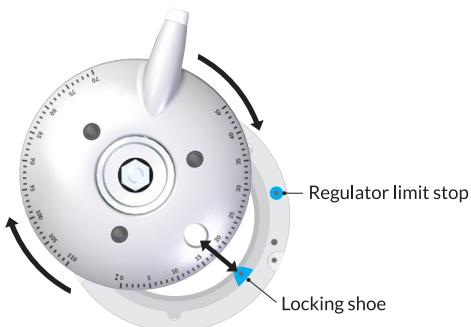


Fig. 14

11.3.2. Models with conical burrs (K10)

Position the regulator collar (13) leaving about 90° between the grind point lock screw (7) and regulator limit stop (Fig. 14). In that position, tighten the regulator (13) on the upper burr carrier and with a T20 Torx screwdriver, as Fig. 10.

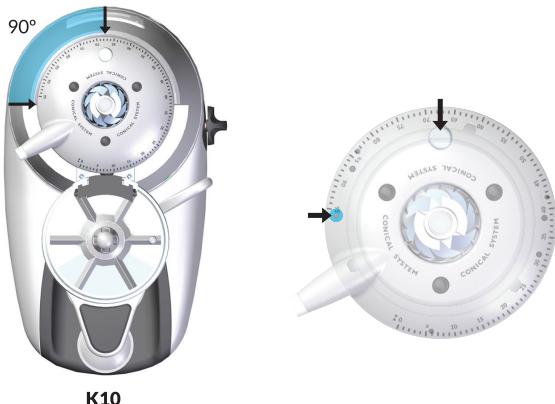


Fig. 15

For the models with the micrometric **Parallel** system, first make sure that the grind point lock screw (7) is lined up with the locking foot. This will ensure that the lock screw and locking foot move in conjunction with one another, and that the locking mechanism works properly (Fig. 11).

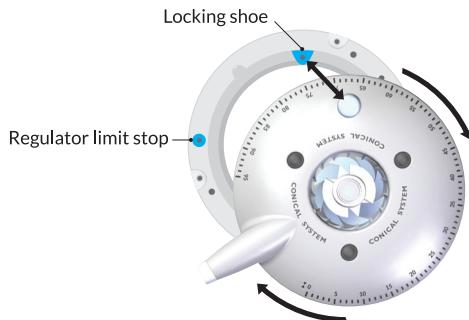


Fig. 16

This process should be performed with extreme caution, making sure that there are no coffee particles or debris in the housing threading. Also the placement of the upper burr assembly should be done with caution, making sure it is perfectly level and screwed in patiently. Failure to clean, lubricate or properly place the upper burr assembly prior to screwing in, can result in blockage or locking of grind adjustment system.



12. EC CONFORMITY

In accordance with European community directives, quality certificates have been applied. All materials have been adapted and technical reports are available at our offices.

04/108/EC on the approximation of the laws of the Member States relating to electromagnetic compatibility.

06/42/EC amending Directive 89/392/EC on the approximation of the laws of the Member States relating to machinery

REG. 1935/2004 amending Directive 89/109/CE on the approximation of the laws of the Member States relating to material and objects destined to make contact with nutritional products.

03/108/EC amending Directive 2002/96/EC on waste electrical and electronic equipment (WEEE).

06/95/EC of 12/12/2006 on the harmonization of the laws of Member States relating to electrical equipment designed for use within certain voltage limits.

02/96/EC of 27/01/2003 on the approximation of the laws of the Member States on waste electrical and electronic equipment (WEEE).

11/65/EU related to the restriction on the usage of certain dangerous substances with electrical equipment and electronics.



Environment

Do not throw the appliance away with the normal household waste; hand it in at an official recycling collection point. By doing this, you will help to preserve the environment.

The Legal Representative
Jesús Ascaso



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